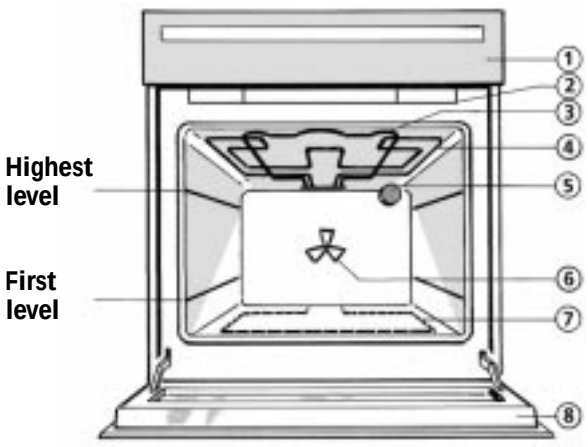
6AKP 238

PRODUCT DESCRIPTION SHEET

AU



1. Control panel
2. Cooling fan (not visible)
3. Top heating element
4. Grill element (can be lowered)
5. Rear oven lamp
6. Fan
7. Bottom heating element (not visible)
8. Oven door*

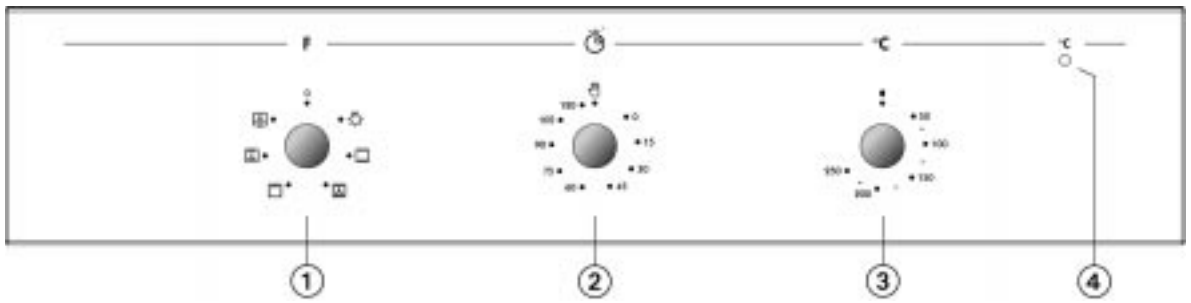
***Important:** An optional kit consisting of a glass panel for the oven door with related assembly components is available upon request from the After-Sales Service. Using this kit reduces the oven door external temperature; it is advisable for children's safety. Code no. **4819 310 39186**.

ACCESSORIES

Wire Shelf:

Grill pan set:

CONTROL PANEL



1. Function selector knob
2. Cooking time knob
3. Thermostat knob
4. Thermostat indicator light (red)

Oven functions table

Function		Description of function
0	OVEN OFF	-
	LAMP	• To switch on the oven light.
	STATIC	• To cook meat, fish and poultry in the oven. • Preheat the oven to the required cooking temperature and place the food inside as soon as the red thermostat light turns off. • It is advisable to use the second or third level.
	PASTRY/FAN	• To cook on max. two levels. • If necessary, switch the position of the dishes in the oven for optimum cooking performance. • It is not necessary to preheat the oven (except for pizzas and focaccias).
	GRILL	• Use the grill function to cook sirloin steaks, kebabs, sausages, vegetables au gratin and for making toast. • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
	TURBOGRILL	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • Turn the meat during grilling.
	DEFROST	• Ideal for thawing frozen food at room temperature. • The food should be placed in the oven in its wrapping to prevent it from drying out.

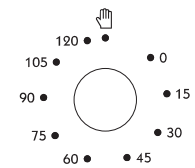
SWITCHING ON THE OVEN

- Turn the selector knob to the required function.
  The oven light switches on.
- Turn the thermostat knob clockwise to the required temperature. The red thermostat indicator light switches on; when the required cooking temperature is reached it will turn off.

At the end of cooking time:

- Turn the knob to **“0”**.

COOKING TIME PROGRAMMER



This programmer allows you to set a time of between 1 and 120 minutes.
To set cooking time, after selecting the required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. When the set cooking time has elapsed, the oven switches off and the programmer remains at “0”. To use the oven in manual mode, i.e. without setting a cooking time, make sure that the programmer knob is set to .
Important: When the programmer is set to “0” the oven will not switch on.
To switch on the oven, either set the programmer to or else set the required cooking time.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min
MEAT Lamb, Kid, Mutton		X	2	200	90 - 110
		X	2	200	100 - 110
Veal, Beef, Pork		X	2	200	90 - 110
		X	2	200	90 - 110
Chicken, Rabbit, Duck		X	2	200	70 - 80
		X	2	200	70 - 80
Turkey (3-5 kg)		X	2	210	160 - 180
		X	2	200	170 - 180
Goose (2 kg)		X	2	210	100 - 130
		X	2	200	100 - 130
FISH (1 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	200	60 - 80
		X	2	190	60 - 80
FISH (<1 kg - cutlets) Sword fish, Tuna		X	2	190	50 - 60
		X	2	190	50 - 60
VEGETABLES Peppers, tomatoes, roast potatoes		X	2	190	50 - 60
		X	2	190	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	2	180	40 - 50
		X	2	180	40 - 50
Filled pies (with cheese)		X	2	190	60 - 90
		X	2	180	60 - 90
Tarts		X	2	190	40 - 50
		X	2	180	40 - 50
Apple strudel, crèpes		X	2	200	50 - 60
		X	2	190	50 - 60
Biscuits, sponge rings, shortbread		X	2	180	20 - 30
		X	2	180	30 - 40
Choux buns, sweet sponge rolls		X	2	180	35 - 45
		X	2	180	35 - 45
Savoury pies, filled fruit pies, e.g. Pineapple, Peach		X	2	200	50 - 60
		X	2	190	45 - 55
Lasagna, potatoes au gratin, cannelloni, pasta timbales		X	2	200	40 - 50
		X	2	190	40 - 50
Bread		X	2	210	30 - 40
		X	2	210	30 - 40
Pizza		X	2	225	15 - 20
		X	2	210	20 - 30
Vol-au-vents		X	2	210	20 - 30
		X	2	200	30 - 40
Soufflés		X	2	200	40 - 50
		X	2	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Temperature (°C)	Cooking time min
Toast		X	3-4	200-225	10 - 15
Sirloin steak		X	3-4	200-225	30 - 40
Cutlets		X	3-4	200-225	30 - 40
Sausages		X	3	200-225	30 - 40
Pork chops		X	3	200-225	30 - 40
Fish (cutlets)		X	3	200-225	30 - 40
Chicken legs		X	3	200-225	40 - 50
Kebabs		X	3	200-225	40 - 50
Spare ribs		X	3	200-225	40 - 50
Chicken halves		X	3	200-225	40 - 50
Chicken halves		-	3	200-225	40 - 50
Whole chicken		-	2-3	200-225	60 - 70
Roast (pork, beef)		-	2-3	200-225	60 - 80
Duck		-	1-2	200-225	60 - 80
Leg of lamb		-	1-2	200-225	80 - 100
Roast beef		-	2	200-225	60 - 70
Baked potatoes		-	2-3	200-225	40 - 50
Fish, e.g.: Gilt-head, Trout		-	3	190-200	40 - 50

Note: Cooking times and temperatures are approximate only.